

PATIANNA[®]

Organic Vineyards



2009 Sauvignon Blanc

Vineyard:	Patianna Estate, Certified Organic by CCOF
Appellation:	Mendocino County, Hopland
Harvest:	Hand-picked and hand-sorted August 30 th Sept. 3 rd and 4 th
Varietal:	100% Estate Grown Sauvignon Blanc
Fermentation:	Cold fermented entirely in stainless steel with selected yeast strains
Winemaking:	Gentle handling, no malolactic fermentation or barrel aging
Alcohol:	13.8%
Total Acidity:	0.70 grams/100 ml
pH:	3.13
Bottled:	July & August 2010
Cases Produced:	5,033

Description: Vintage 2009 gave us an evenly ripened Sauvignon Blanc with delicious, balanced flavor. Patianna Vineyards' sandy, gravelly soils along the Russian River in Hopland are the ideal settings for this grape. We produced a mouthwatering, flavorful wine with good acidity, melon and mineral flavors and a long, crisp finish.

Winemaker: Mike Lee
June 2010